

Elkhorn Catering & Conference Center

Dinner Package Upgrade Options

Ice Sculptures

Silk Floral Centerpieces for your Dinner Tables

Decorative Mirrors and Candle Arrangements

Additional Appetizers (Jumbo Shrimp, Fresh Fruit)

Additional Desserts (Tarts, Eclairs, Petite Fours)

Freshly Baked Cakes

Open Bar

Butler Service of Hors d'oeuvres

Dinner prices include the room for 3 hours, service charges,
linens, set-up and clean up for on premise events
Prices subject to change each 1 January

For further details and pricing information, contact your catering manager
Monday-Friday 8:00 a.m. - 4:30 p.m.

719/576-6646 Fax 719/524-1336

Seated Dinners listed are assembled as a guide for easy selection and convenience. If you have a favorite dish, we will make every effort to provide it for you. Seated Dinners are for a three-hour duration. If additional time is required for ceremonies, etc., the overtime charge is \$150.00 per hour. If light hors d'oeuvres are desired, please consult with our catering office for suggestions.

At the Elkhorn, our entrée price does include service/gratuity charges for all on-premise events. Your dinner selection also includes warm rolls and butter, our freshly brewed specialty coffee and tea, and your choice of one of one appetizer or salad, and a vegetable and starch item.

Choose one Entrée:

The menu is the same for all guests.

Group I - \$10.50

Filet of Chicken Mesquite
Lemon Pepper Chicken
BBQ Beef Brisket
Baked Cod Filet
Teriyaki Chicken

Group II - \$12.50

Pan Fried Schnitzel
Beef Tips w/Wine Sauce
Veal Parmesan
Pepper Steak
Roast Pork Loins w/Chutney Glaze
Chutney Glaze

Group III - \$14.50

Chicken Kiev
Rocky Mountain Trout
New York Sirloin

Group IV - \$15.50

Chicken Stuffed w/Broccoli
Beef Rib-eye and
Coconut Shrimp
Broiled Halibut

Group V - \$16.50

Glazed Salmon and
Coconut Shrimp
Prime Rib of Beef Au Jus
Chicken Cordon Bleu
London Broil
Roast Cornish Game Hen
Stuffed w/Rice

Group VI - \$21.95

Grilled Atlantic Salmon
w/Dill Sauce
Filet Mignon w/Sauce Bearnaise
Sliced Beef Tenderloin
w/Burgundy Sauce

Dinner prices include service charges, linens, set-up and clean up for on-premise events.

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Vegetable and Starch Listing:

The following vegetable and starches are available for all served luncheons, dinners or seated buffets

Select one of each:

Vegetables

Green Bean Almondine
Green Beans w/Bacon and Onions
Sweet Garden Peas w/Pimento
Baby Carrots w/Honey Glaze
Seasoned Cut Corn
Corn O'Brien
Mixed Italian Vegetables
Zucchini and Squash Medley
Steamed California Style Vegetables
Corn on the Cobb
Broccoli - Parmesan or Hollandaise (\$1.10 p.p. extra)

Starches

French Baked Potato
Oven Brownd Potatoes
Roasted Red Potatoes
Garlic Mashed Potato
Honey Glazed Sweet Potato
Linguini Marinara
Buttered Noodles
Rice Pilaf
Long Grain White and Wild Rice

Choose one appetizer or salad:

Mixed Green Salad w/our House Dressing
Fruit Cup
Fruit & Cottage Cheese Salad
Caesar Salad (\$.75 p.p. extra)
Melon (in season - \$1.00 p.p. extra)
Shrimp Cocktail (\$5.95 p.p. extra)
Tomato & Artichoke Marinade (\$1.25 p.p. extra)
Soup (Maximum 100 persons - \$.75 p.p. extra)
Chicken Noodle
Baked Potato
California Medley
Tomato Florentine

Desserts:

Fruit Pie (Apple, Cherry)	\$2.25
Rainbow Sherbet	\$1.95
Chocolate Mousse	\$2.25
Strawberry Shortcake	\$2.50
Ice Cream (vanilla or chocoate)	\$1.95
New York Cheesecake	\$3.00
Carrot Cake	\$2.50
Fruit of the Forest Pie	\$2.95
Coconut Cream Pie	\$1.95
Pecan Pie	\$1.95
Pumpkin Pie	\$1.75
Sweet Potato Pie	\$1.75

Elkhorn Catering & Conference Center
Buffet Dinner

Buffet Dinner - \$14.95

Buffet Dinners will be arranged for a minimum of 75 persons. This is an excellent choice for the host who desires variety. For more options, please consult with our catering office. At the Elkhorn, our buffet price does include service/gratuitty charges for all on-premise events. Your buffet dinner also includes warm rolls and butter, and our freshly brewed specialty coffee and tea.

Choose one item from each group:

Group 1

Garden Salad
w/our House Dressing

Group 2

Chicken Mesquite
Lemon Pepper Chicken
Country Fried Chicken
Teriyaki Chicken
BBQ Spare Ribs
Cajun Catfish

Group 3

BBQ Beef Brisket
Beef Lasagna
Swedish Meatballs
Beef Tips w/Wine Sauce
Shrimp Creole
Carved Top Round of Beef
(\$2.00 p.p. extra)

Group 4

Red Bliss Potatoes
Potatoes Au Gratin
Rice Pilaf
Long Grain White Rice
Buttered Noodles

Group 5

Green Bean Almondine
Honey Glazed Carrots
Buttered Broccoli
California Medley
Peas & Carrots
Corn on the Cobb

Group 6

Potato Salad
Pasta Vinaigrette Salad
Macaroni Salad

Group 7

Assorted Fruit Pies
Freshly Baked Cakes
Fruit Cobble (\$1.00 p.p. extra)

Dinner buffet price includes service charges for on-premise events. Price subject to change each 1 January.